

Nicole Curry-Stephens Headed To New York City To Train With Rockettes

Nicole Curry-Stephens 5’ 10” 17 years old has been dancing since the age of 3. She loved the stage the first time she performed and was literally pulled off at the end of her number. Since she was a little girl her dream has always been to dance in New York City and to live there.

Nicole began competing dance at the age of 6 and by the age of 8 she won her first scholarship from Dupree dance convention.

At the young age of 9 Nicole received training at Oklahoma University ballet intensive program. She danced her way into the Moscow Ballet and danced with many Russian ballerinas when she was 11 years old.

Nicole has had the opportunity to train with some wonderful instructors and has also been teaching herself at the Dance Factory in Shawnee, OK for the past 3 years.

Nicole won best choreography her first

year to choreograph her own class at Stage One competition.

Nicole recently auditioned for the Rockettes summer intensive program in New York City. Thousands of girls from all over the world auditioned for the chance to train with the Rockettes dance team. All dancers must have advanced turning skills, tap skills, and flexibility. The girls must show a jazz combination, a tap combination and of course those eye-high kicks!

Nicole has finally heard those words every dancer wants to hear..... congratulations, you made it!

She will go to New York in July and train with the New York Radio City Rockettes and the director of the Rockettes.

Nicole wants all of her tribe to know about her accomplishment and wants to thank everyone for their support.

If anyone would like to help with Nicole’s flight or hotel, please e-mail Kim Curry @dancefactory@allegiance.tv.



Congratulations Nicole



A retirement party was held for Maintenance Superintendent Don Abney on Friday, March 18. He was honored for 26 years of service. Don shared several funny stories and talked about the accomplishments that Sac and Fox Nation has made over the years. Happy Retirement Don!!! (Photo by Kay Hurst)

Recipes from Erica Dean

Stir-Fried Broccoli

Serves 4

- 2 Tbsp vegetable oil
- 2 medium heads of broccoli, cut into florets
- 2 Tbsp soy sauce
- 1 tsp cornstarch
- 1 Tbsp Splenda®
- 1 tsp grated fresh ginger
- 1 garlic clove, crushed
- Pinch of hot chile flakes
- 1 tsp toasted sesame seeds, to garnish



In a large wok, heat oil until almost smoking. Stir-fry the broccoli for 4-5 minutes.

In a small bowl, combine the soy sauce, cornstarch, Splenda®, ginger, garlic, and hot chile flakes. Add the mixture to the broccoli. Cook over low heat, stirring constantly for 2-3 minutes, until the sauce thickens slightly.

Transfer to a serving dish, then garnish with the sesame seeds and serve immediately.

NOTICE TO JOM STUDENTS

The Sac and Fox Nation Education Department

Is working on bringing a Native Youth Film Workshop to our area this summer. This will be an exciting opportunity for JOM students ages 15-18 who are interested in photography and/or filmmaking to get an idea of what goes into the professional side.

Interested students should watch for more details about the workshop in the upcoming May issue of the Sac and Fox News.

Please contact the Education Department if you have any questions about the programs we offer. We are here to assist you with your education needs. call - 918-968-0509

Sac & Fox Nation

EASTER

SATURDAY APRIL 16, 2011

4:00 p.m. - ???

5 1/2 MILES SOUTH OF STROUD

Egg Hunt THOUSANDS OF EGGS

Easter Bonnet Contest

SACK RACES

3 LEGGED RACE

EGG TOSS

Dinner at 4:00 p.m.

Egg Hunt at 5:00 p.m.

